

parmesan, poblano

ttuce, croutons, red

\$9

\$10

\$8

\$7

\$13

APPETIZERS		IIIMDO 3 WINGS \$9
BANG POW SHRIMP Deep-fried shrimp, Bang Pow sauce, sweet chili drizzle	\$12	SUMDU B WINGS \$15 Choice of sauce,
SPINACH ARTICHOKE DIP Green onions, pita bread, crisp vegetables	\$10	SAUCES Traditional Buffalo Flamin' Fresno Hot Sauce BBQ Sriracha-Honey Sweet Chili Celery, carrot sticks, choice of blue cheese or ranch dressing
HUMMUS PLATE Chickpea hummus, pita chips, crisp vegetables	\$9	FIELD OF GREENS ADD '4 OZ SALMON FILET \$10 ADD '5 OZ ALL-NATURAL HANGER STEAK \$17
GARLIC KNOTS Herb parmesan crust, beer cheese and marinara dips	\$10	CHOPPED SALAD \$9 Grilled chicken, bacon, parmesan, poblan peppers, cucumbers, carrots, tomatoes, red onions, romaine lettuce, croutons, red
TILLAMOOK CHEESE CURDS Breaded deep-fried cheddar cheese bites and ranch dressing	\$10	wine vinaigrette or ranch dressingCAPRESE SALADFresh mozzarella, vine ripe tomatoes, arugula, pesto, balsamic vinaigrette,
SMOTHERED STEAK FRIES	\$12	toasted pine nuts
Bacon, scallions, cheddar cheese, choice of smother: Clam Chowder or Pork Green Chili		MUCKLESHOOT CLAM CHOWDER \$8 Parmesan garlic knots
NACHOS \$19 Crispy corn tortillas layered in gueso, cheddar cheese, jalapeños,	_ //	PORK GREEN CHILI\$7Crispy tortilla strips, cotija cheese
guacamole, sour cream, Pico de Gallo, choice of ground beef, chicken, or bacon	11/1/1	FLATBREADS CAPRESE \$1
MUCKLESHOOT OYSTERS CASINO	\$12	Buffalo mozzarella, toy box tomatoes, arugula, fresh basil, garlic, extra virgin olive oil, balsamic crème

Tasty seasonal oysters topped with

bacon, onions, garlic, shallots, bell peppers, panko, sautéed in bacon

FIRECRACKER CALAMARI

green beans, jalapeños, onion straws,

Deep-fried calamari fries, crispy

drippings and white wine

tartar sauce

CARAMELIZED ONION & BACON Vine ripe tomato, parmesan cheese,

TRIPLE THREAT PEPPERONI

spinach artichoke spread

"Pepperoni 3 ways," house cheese blend, and tomato-basil sauce

\$13

\$14

nenu are cooked to order and may be served raw or undercooked. Consu Please be aware that our food may contain or may have come into contact with common allerge ns, such as dairy, We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross co

A gratuity of 18% will be added to parties of 8 or more. Please drink responsibly.

\$12

02/24



HANDHELDS

ALL SANDWICHES AND BURGERS COME WITH A PICKLE SLICE, PLUS YOUR CHOICE OF FRENCH FRIES OR COLESLAW. UPGRADE TO SWEET POTATO WAFFLE FRIES FOR \$1 **UPGRADE TO GARLIC FRIES FOR \$2**

HOMERUN SLIDERS^{*}

\$15

Three Casino Blend beef burger sliders, onion straws, cheddar cheese, and bistro sauce

CLUB SANDWICH

\$15

Triple layered then guartered, with smoked ham, turkey, bacon, cheddar, Swiss cheese, lettuce, and tomato on sourdough

CHEESESTEAK SANDWICH*

\$17

Grilled beef rib-eye steak, peppers, onions, mushrooms, and American cheese on a hoagie roll



MUSHROOM SWISS BURGER

\$18

Sautéed mushrooms, caramelized onions, Tillamook Swiss cheese, mayonnaise, lettuce, and tomato

GREEN CHILI BURGER^{*}

\$18

Roasted Anaheim chili, caramelized onions, Tillamook cheddar cheese, Southwest aioli, lettuce, tomato



BLACKENED BLUE BURGER^{*}

\$21

Candied Sriracha bacon, caramelized onions, blue cheese crumbles, blackened seasoning, lettuce, and tomato

BBQ BACON CHEESEBURGER*

\$19

\$18

Bacon, crispy onion straws, Tillamook cheddar cheese, barbecue sauce, lettuce, and tomato

JALAPEÑO CHEDDAR BURGER*

Tillamook cheddar cheese, fried jalapeños, salsa, and chipotle aioli

SPORTSBOOK BURGER* \$17

Lettuce, tomato, onion straws, bistro sauce, pickle, add choice of cheese \$1 ADDITIONS

- SUBSTITUTIONS Beyond Meat[®] patty
- Black bean patty
- Casino Blend beef
- burger patty* \$7
- Grilled chicken breast
 - Bacon \$2
 - Avocado \$2

USDA CHOICE 6 OZ STEAK BLEND MADE TO OUR EXACT SPECIFICATIONS ONLY USING THE BEST QUALITY CUTS OF MEAT. SERVED ON A HOUSE-MADE BRIOCHE BUN.

WINNERS CIRCLE

VICTORY STEAK SALAD* \$25

5 oz all-natural hanger steak, artisan greens, heirloom tomatoes, cotija cheese, pickled onion, Fresno pepper, crispy tortilla strips, chimichurri, green chili salsa and red wine vinaigrette

VIP WAGYU RAVIOLI SZ3 Parmesan cheese, marinara, fried basil

BLACKENED SALMON TACOS^{*}



Cabbage slaw, cotija cheese, cilantro, mango salsa, green chili salsa



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CAESARS PORTSBOOK AT MUCKLESHOOT

TEOUILA

SINGLE/DOUBLE

PATRON SILVER \$15/30 "Made like it should be..." handcrafted from the finest Weber Blue Agave, smooth & sweet.

\$1625/3250 CASAMIGOS REPOSADO An award-winning spirit, with hints of caramel & cocoa. Founded in 2013 from the Highlands of Jalisco, Mexico. **CINCORO REPOSADO** \$1625/3250

Fill the air with toasted crème brûlée aromas, white chocolate taste & an incredibly long finish of vanilla.

CLASE AZUL REPOSADO \$3050/61 A symbol of Mexican tradition & culture. Medium body, with light notes of cinnamon & banana.

CODIGO BARREL STRENGTH AÑEJO \$3350/67 Aged in French Oak with no additives. Heavy on the barrel, light on the fruits.

RUM

SINGLE/DOUBLE

BACARDI DIEZ 10 YEAR \$1150/23 Enjoy the bright notes of this 10-year rum, barrel-aged under the Caribbean sun. Almond & peach notes, banana & pear palate, pineapple & cinnamon finish.

RON AÑEJO CARUPANO XO \$6025/12050 Smoky, seductive & subtle notes of cocoa, tobacco, caramel,

toffee & almonds.

THE HEART OF RUM DIPLOMATICO AMBASSADOR

\$3050/61 One of passion, dedication, craftsmanship, & heart. A wellbalance of port wine, cigar box, dried fruits, chocolate aromas, & complexed with raisin, nutmeg, and toasted oak notes.

RON ZAPACA XO

A long smooth & sweet taste of dark cherry, chocolate, and oak spices. Best enjoyed neat or on the rocks. Pairs well with desserts.

PILAR SOLERA SHERRY

\$1750/35 A blend of Virgin Island rums. Slight sweetness and a spicy finish.

BOURBON

SINGLE/DOUBLE

\$2450/49

WOODFORD RESERVE SELECT KENTUCKY

\$1750/35 Heavy with rich dried fruits, hints of mint & oranges, covered with a dusting of cocoa. Smell the faint vanilla & tobacco spice.

KENTUCKY OWL STRAIGHT BOURBON BATCH 11

Founded in 1879, 10-14 year-old bourbons are blended

with 6-9 year-old mature bourbons to create a unique blend. Best served neat or on the rocks.

JEFFERSON OCEAN BOURBON

\$1750/35

\$2450/49

\$3050/61

This bourbon is aged at the mercy of the sea... the constant motion of the sea churns this spirit, increasing its interaction with the wood of the barrel. Sweet tobacco nose, brown sugar flavor & a satin finish.

WHISTLE PIG 12 YEAR

\$2050/42 Matured for 12 years in New American Oak, finished to perfection & blended into a symphony of flavor. Smell the winter fruit, taste the apricots & finish with dark chocolate.

WHISTLE PIG 15 YEAR

92-proof, this bourbon is wise beyond its 15-year age statement. One of Whistle Pig's oldest whiskeys, Estate Oak Rye is for the true connoisseur of rye. Dominated by caramel, warm & rich with a hint of tobacco.

WHISKEY

SINGLE/DOUBLE

WESTLAND AMERICAN SINGLE MALT \$17⁵⁰/35 Go West with this American Whiskey. Lovely malt scent and a slight smoky flavor.

OLD ELK RYE

\$2450/49

\$1750/35

Made of 95% Rye, named the Best American Rye Whiskey by The International Whisky Competition. Taste: bold spice of rye, allspice, peach, caramel on the finish, medium oak, slightly drying.

JEFFERSON OCEAN RYE WHISKEY \$2450/49

This double-barreled rye whiskey travels the world on ships at sea, blending the bold flavor of Rye with the rich caramelization that comes from the unique sea aging process. Flavor profiles: Hint of tobacco, toffee & sea salt.

HIGH WEST RENDEZVOUS

Blended from two exotic straight rye whiskeys. The power is in the finish... menthol, bright spices & lime zest.

BLACKENED WHISKEY

\$1750/35 Super premium whiskey finished in a black brandy cask. A warm honey-amber colored spirit with a touch of butterscotch & maple taste.

SCOTCH

GLENFIDDICH 12 YEAR

\$1750/35

SINGLE/DOUBLE

The world's most awarded single malt Scotch whisky. Think fresh pear, subtle oak & a mellow finish.

GLENMORANGIE 12 YEAR \$2450/49

Bursting with rich spiciness & sun-drenched sweetness, this 12-year scotch radiates with raisins, honeycomb & chocolatecovered hazelnuts lightened by cinnamon breezes.

OBAN SINGLE MALT 14 YEAR

Flavors of rich fruits, smoky dryness, honeyed spice & a whiff of sea salt...Oban is two centuries of craftsmanship, authenticity & exceptional taste.

DALMORE 15 YEAR

\$3425/6850

\$2250/45

Dalmore 15 is matured in American White Oak ex-bourbon casks, then finished in rare sherry casks only available to the Dalmore distillery, creating unique combinations of mandarin, vanilla, ginger & crushed apples on the palate

BALVENIE CARIBBEAN 14 YEAR \$2550/51

This 14-year aged spirit is rich with sweet notes of ripe mango, coconut & guava. It is a tropical fruit salad for the palate. Maturated in Caribbean rum casks.

COGNAC

HENNESSY XO

\$2150/43

\$1625/3250

\$1625/3250

SINGLE/DOUBLE

The sensation of an intense, rising heat slowly reveals the complex taste of eaux-de-vie patiently aged. Embrace the candied fruit and spicy notes.

HENNESSY PRIVILEGE

A well-balanced Cognac. Flamboyant mahogany in color, vanilla & spices in taste with fresh fruit aromatics.

REMY 1738

\$1625/3250 A royal & oaky spirit. Generous notes of plum with intense notes of oak & toffee.

D'USSE VSOP

This cognac reveals powerful bouquet aromatics, rich in woody notes and touches of cinnamon.

REMY LOUIS XIII

\$225/450 Louis XIII is best savored drop by drop. This spirit evokes notes & scents of dried roses, plum, honeysuckle, cigar box, leather, figs & passionfruit.

A gratuity of 18% will be added to parties of 8 or more. Please drink responsibly.

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